

Magic BEANstalk Stew

Makes: 50 Servings

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Ingredients	Weight	Measure
Olive oil	7 1/2 oz	3/4 cup
Celery, Finely Diced	32 oz	1 qt
Onions, finely diced	32 oz	1 qt
Carrots, diced	8 oz	1 pt
Garlic, minced		3 Tbsp
Cannellini Beans, Cnd, Rnsd, Drnd	10 1/4 lb	5 1/8 qt
Chicken Stock	12 lb	1 1/2 gal
Pasta, Small Shell, Uncooked	13 1/2 oz	1 qt
Thyme		2 tsp
Cumin		4 tsp
Pepper, white		5 1/2 Tbsp
Cheese, Cheddar, shredded	25 oz	3 1/8 cup
Bread Dough Ball, Frozen, Stngd		25 each
Carrots, Baby, Fresh		100
Peas, Sugar Snap, Fresh		100 peas



Directions

1. CCP: Wash hands thoroughly before beginning. Avoid cross contamination.

Remove frozen bread dough from freezer, place on slightly oiled tray, cover with plastic, thaw to room temperature.

2. CCP: Wash hands thoroughly before beginning. Avoid cross contamination.

Cut each portion in half. Flatten and round up dough ball with the palm of your hands. With sharp knife score the top of the dough balls in a crisscross design. Place on sheet pans lined with parchment paper. Place in proof box or cover with plastic wrap and place in warm spot until dough doubles in size. Bake at 375° until golden brown and done. Allow to cool.

3. CCP: Wash hands, place gloves on clean hands. Avoid cross contamination.

With a bread slicer cut off the top of the bread and pull out the inside of the bread bowl and place bread bowl in 2# food tray with top sitting next to it. Save inside bread for use as bread crumbs in other recipes.

4. CCP: Wash hands thoroughly before beginning. Avoid cross contamination.

Place olive oil in a kettle or saucepan and heat to medium temperature. Add diced celery, onions, carrots, and minced garlic. Saute vegetables until onions are slightly transparent (app. 3-4 minutes). Add spices and 1/2 of the cannellini beans which have been pureed. Add the chicken stock, uncooked pasta, and remaining whole cannellini beans and bring to CCP: Heat to 165° F or higher for at least 15 seconds.

Reduce heat and simmer until nicely thickened into a ste

5. Scoop #8 disher of bean stew into bowl. Top with 1/2 oz. shredded cheese. Place pan in warming cabinet.

CCP: Hold at 140° F or higher until time for service.

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6. Cheese will melt in cabinet.

CCP: Wash hands, place gloves on clean hands. Avoid cross contamination.

Just before serving stick two cleaned and blanched baby carrots and two sugar snap pea (in bowl for scooper and garnish.